

SAMPLE PREPARATION

Refrigerable homogenizer - Deimos

Deimos is the new homogenizer based on microsegmented knives for the preparation of food samples to the analysis of their chemical contents. Reliable and easy to use, it can be accessoried with its useful homogenizing chamber with an integrated water refrigerating system to keep the sample temperature cool, thus avoiding its over-heating and its consequent loss of relative humidity, which would yield to wrong results of the analysis.

Technical features:

- ✦ Made in AISI 304 stainless steel
- ✦ Homogenizing chamber in stainless steel 18/10, with handles
- ✦ Transparent cover, with an inspection hole
- ✦ Adjustable speed of the knives from 1.100 to 1.600 rpm
- ✦ Excellent thermal insulation between the engine and the chamber
- ✦ Optional chamber with integrated refrigerating system with liquid circulation, connectable to the tap water or to an external independent cooling equipment
- ✦ Safety devices: NVR, microswitch on the cover, 24-Volt function keys
- ✦ Chamber capacity: 3,3 liters
- ✦ Dimensions: 38x32x27 cm (wxdxh) – Weight: 10 Kg.
- ✦ Power supply: 220 V – 50 Hz. Other voltages: available upon request



Code no. 67545	Refrigerable homogenizer - Deimos
----------------	-----------------------------------

Accessories:

Code no. 67546	Chamber with refrigerating circulation for Deimos
Code no. 67547	External independent cooling equipment for Deimos

